

MEINKLANG



Demeter-Hof

Zweigelt 2017

Region:

Austria >
Burgenland >
Neusiedlersee

Soil profile:

Sandy loam soils with rocky
topsoil.
A cooler vineyard spot.

Character:

berry fruit, charming, a steadfast
stalwart

Grape varieties:

100% Zweigelt

Optimal drinking & cellaring:

16-18°C
up to 4 years

Vinification:

Picked in mid-September,
fermented spontaneous over 10
days on the mash in open
stainless-steel tanks. After a
gentle press the wine aged 8
months partly in big used oak
barrels and stainless-steel.



Alcohol:
12.0 %vol

Acidity:
5.2 g/l

Residual sugar:
1 g/l

Total sulphur:
33 mg/l

Closure:
Nomacork Green Line

Filtration:
unfiltered

Additives:
none (vegan)

Packaging:
0.75 l >
6 per case >
19 per layer

Certified:
Demeter
Austria Bio Garantie